

# Sunday Lunch

29<sup>th</sup> January 2023

THE  
GRANARY

## Nibbles

Marinated olives	4.5
Swift's artisan bread board olive oil, balsamic	4.5
Tomato and paprika breadsticks	4.5

## Starters

Soup of the day Swifts artisan bread and butter (Ve)	6.5
Cauliflower croquettes moray roast cauliflower	8.5
Squash and pearl barley salad sun blushed tomato, caper and pumpkin seeds (V)	8
King prawn and chorizo rocket salad	9
Braised beef cheek carrot puree, carrot crisp	9

## Sunday Roasts

All our roasts are served with garlic and rosemary roasted carrots, parsnips, roast potatoes, Walled Garden greens and rich pan gravy.

Blade of beef (served pink) Yorkshire pudding	18.5
Honey glazed ham sage and apricot stuffing	17.5
Roast turkey pigs in blankets	17.5

## Sides

Truffle and parmesan chips	5.5
Beer battered onion rings	5
Chef's Dressed House Salad	5
Hand cut chips (GFOR)	5

## Mains

Weston Burger Monterey Jack cheese, crispy bacon, hand cut chips	16.5
Pan fried fillet of salmon potato cake, creamed leeks	16.5
Walled Garden vegetable and lentil curry basmati rice (Ve)	15.5
Fish pie Walled Garden greens	17
Pan fried chicken tagliatelle pancetta, wild mushroom and tarragon c cram sauce	17

## Desserts

Blood orange and polenta cake crème fraiche, candied orange (Ve)	8
Ginger sponge pudding cinnamon ice cream	8
Chocolate delicé cherry gel, cherries	8.5
Passion fruit tart lemon sorbet	8
Mr Moyden's Handmade Cheese Board Walled Garden chutney, artisan crackers, butter	9
Shropshire Ice Cream Company selection of traditional dairy ice creams and sorbets	6.5

## From Estate to Plate

Our **Walled Garden** produces a rich harvest of fruit, vegetables and herbs which go straight to our kitchens.

We pride ourselves on working with local artisan producers including **Mr Moyden's** handmade cheese, **Buttercross Farm**, **Swift's** artisan bakery and the **Shropshire Ice Cream** company.

All our dishes are freshly made in our kitchens daily.

Weston Park is owned by the **Weston Park Foundation**, an independent charitable trust. By dining with us you help support the work of the charity in preserving this beautiful estate.

All prices include VAT at 20% (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet.

Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.